



LEMON BUTTER FILLET'S

Kathleen Hogue



1/3 cup butter

1 Tbl lemon juice

1/2 tsp salt

1/2 tsp pepper

1/2 tsp dried parsley

1 garlic clove, minced

6 crappie fillets

1 Tbl lemon pepper

Melt butter in a saucepan over medium heat. Mix in lemon juice, salt, pepper, parsley flakes and garlic. Bring to a boil. Cook over medium heat for 10 minutes. Place crappie fillets on a foil lined, rimmed baking sheet. Cover with half of the butter sauce and sprinkle with lemon pepper. Cover tightly with foil. Bake 15 to 20 minutes at 350° until the fish flakes easily with a fork. Pour the remaining sauce over crappie and serve.